

Chef Cumba's Hors d'ouerves Recipe's:

CUCUMBER-CRAB CANAPÉS

Canapés came into fashion in the cocktail-party era that began in the 1920s. Bottled mayonnaise (which was first produced by Richard Hellmann in 1912 at his New York deli) and canned crabmeat help to make this canapé a model of fast food.

1 6-ounce can crabmeat, drained, or 4 ounces fresh crabmeat

1/4 cup mayonnaise

3 tablespoons minced red onion

1 tablespoon chopped fresh tarragon

2 teaspoons fresh lemon juice

1 English hothouse cucumber

Gently mix first 5 ingredients in medium bowl; season with salt and pepper.

Cut twenty-eight 1/4-inch-thick round slices from cucumber (reserve remaining cucumber for another use). Arrange cucumber slices on platter.

Top each slice with crab mixture.

Makes 28 canapés.

CRAB-MEAT PARMESAN CANAPES

Can be prepared in 45 minutes or less.

12 slices homemade-type white bread, crusts discarded and bread cut into 4 triangles

1 cup fresh lump crab meat, picked over

2/3 cup mayonnaise

2/3 cup freshly grated Parmesan cheese

4 scallions, chopped fine

1 teaspoon fresh lemon juice, or to taste

Preheat oven to 400°F.

Toast bread on a baking sheet in oven until golden, about 5 minutes. In a bowl stir together remaining ingredients with salt and pepper to taste. Toasts and crab-meat mixture may be made 1 day in advance.

Reduce oven to 375°F. Spread crab-meat mixture on toasts and arrange on baking sheet. Canapés may be assembled 30 minutes in advance. Bake canapés in middle of oven until puffed, about 10 minutes.

SHRIMP CANAPES

This recipe was created to accompany other canapés: [Cheese Canapés](#), [Pickled Herring Canapés](#) and [Smoked Mackerel Canapés](#).

6 slices homemade-type white bread

3 tablespoons unsalted butter, softened

12 thin round slices of small tomatoes

48 slices of ripe olives

12 cooked small shrimp

1/4 cup mayonnaise

1 tablespoon drained bottled horseradish

12 dill sprigs

Spread the bread with the butter, cut it into twelve 2-inch squares, and on it arrange decoratively the tomatoes, the olives, and the shrimp.

In a small bowl combine well the mayonnaise and the horseradish, dot the shrimp with the mixture, and garnish it with the dill.

The canapés may be made 30 minutes in advance and kept covered and chilled. Arrange the canapés on a platter.

Makes 12 canapés.

SMOKED-SALMON CANAPES WITH CHIVE-MUSTARD BUTTER

1 1/2 tablespoons light butter substitute (50% less fat and calories) or vegetable oil spread
1 1/2 tablespoons Dijon mustard
3 tablespoons chopped fresh chives
8 4x4-inch slices Danish pumpernickel bread (A dense, square light-colored bread. Available in the refrigerator-deli section of most supermarkets)
6 ounces thinly sliced smoked salmon Mix light butter substitute, Dijon mustard and 1 1/2 tablespoons chives in small bowl. Spread scant 1 teaspoon mixture over each bread slice. Divide smoked salmon among bread slices. Cut each bread slice into 4 equal triangles. Sprinkle salmon on bread with remaining 1 1/2 tablespoons chives and ground pepper.
8 servings.

SMOKED SALMON, AVOCADO, AND HORSERADISH SPIRALS

1 envelope of unflavored gelatin
2 tablespoons fresh lemon juice
1/2 California avocado
an 8-ounce package cream cheese, softened
3 tablespoons drained bottled horseradish
1/2 pound thinly sliced smoked salmon
18 thin slices of dense pumpernickel
tiny parsley sprigs for garnish
fresh chives for garnish

In a small saucepan sprinkle the gelatin over the lemon juice, let it soften for 10 minutes, and heat the mixture over moderately low heat, stirring, until the gelatin is dissolved. In a food processor purée the avocado with the cream cheese, the horseradish, and the gelatin mixture until the mixture is smooth. Transfer the mixture to a bowl, set the bowl in a larger bowl of ice and cold water, and stir the mixture until it is thickened to the consistency of thick mayonnaise.

Arrange the smoked salmon slices, overlapping them slightly, on a sheet of plastic wrap to form a 17- by 7-inch rectangle and spread them with the avocado mixture, leaving 1/2-inch border.

Using the plastic wrap as an aid and beginning with a long side roll up the smoked salmon jelly-roll fashion, wrap it in the plastic wrap, and twist the ends of the plastic wrap closed. Chill the smoked salmon roll for 3 hours, or until it is firm and the filling is set.

With a 1 1/2-inch round cutter cut out rounds from the pumpernickel, reserving the scraps for another use. Remove the plastic wrap from the salmon roll carefully on a cutting board and with an electric knife or other very sharp knife cut it crosswise into 1/4-inch slices. Arrange each salmon roll slice on a pumpernickel round and garnish each canapé with a parsley sprig and 2 short sections of chive. The canapés keep, covered tightly with plastic wrap and chilled, for 2 hours.

Makes 36 canapés.

SHIITAKE FRITTATA SQUARES WITH PROSCIUTTO

Active time: 1 hr Start to finish: 1 hr

2 teaspoons unsalted butter

8 oz fresh shiitake mushrooms, stems discarded and caps finely chopped

2 shallots, minced

1/4 cup water

1 1/2 tablespoons finely chopped fresh [tarragon](#)

2 whole large eggs

6 large egg whites

1/4 cup finely shredded parmesan

1/2 teaspoon kosher salt

8 thin slices [prosciutto](#)

24 thin fresh chives

Melt butter in a 9- to 10-inch nonstick skillet over moderate heat, then cook mushrooms and shallots, stirring occasionally, 3 minutes. Add water and cook, stirring, until liquid is evaporated and mushrooms are tender and golden, about 5 minutes. Stir in tarragon.

While mushrooms are cooking, lightly beat together whole eggs, whites, parmesan, kosher salt, and pepper to taste.

Preheat broiler.

Add egg mixture to mushrooms, then cook over high heat, stirring briskly, until eggs are softly scrambled, 2 to 4 minutes. Reduce heat to low and form frittata into a 6 1/2-inch square with a spatula. Cook over low heat until bottom is set, about 2 minutes.

Place skillet under broiler (wrap nonmetal handles in foil), 5 to 6 inches from heat, and broil until eggs are just firm to the touch and barely golden, 1 to 2 minutes.

Transfer frittata to a cutting board and cool. Trim edges of square, then cut frittata into 24 rectangles.

Cut each prosciutto slice lengthwise into 3 strips. Wrap a prosciutto strip lengthwise around each egg rectangle, then tie a chive around crosswise. Serve at room temperature.

Cooks' note:

- Frittata squares can be made 2 hours ahead and chilled, covered with a dampened paper towel, then with plastic wrap. Bring to room temperature before serving.

Makes 24 hors d'oeuvres.

BAKED CRAB, BRIE, AND ARTICHOKE DIP

1 medium leek
1 medium Vidalia or other sweet onion
1/2 cup drained canned artichoke hearts
1/2 cup thawed frozen chopped spinach
1 pound Brie
2 tablespoons minced garlic
2 tablespoons olive oil
1/4 cup Riesling or other medium-dry white wine
2/3 cup heavy cream
3 tablespoons finely chopped fresh parsley leaves
2 tablespoons finely chopped fresh dill leaves
1 tablespoon finely chopped fresh tarragon leaves
1 pound fresh jumbo lump crab meat
2 tablespoons Dijon mustard
1 teaspoon Tabasco, or to taste

Accompaniment: toasted thin baguette slices

Preheat oven to 425° F. and lightly oil an 11-inch gratin or other shallow baking dish (about 6-cup).

Trim and finely chop leek. In a large bowl of water wash leek well and lift from water into large sieve to drain. Finely chop onion. Rinse and finely chop artichoke hearts. Squeeze dry and finely chop spinach. Discard rind from Brie and cut into 1/4-inch pieces. In a heavy skillet cook leek, onion, and garlic in oil over moderate heat, stirring until pale golden and stir in artichoke hearts and spinach. Add wine and cook, stirring, 3 minutes. Add cream and simmer, stirring, 1 minute. Add Brie, stirring until it just begins to melt. Remove skillet from heat and stir herbs into mixture.

Pick over crab meat. In a large bowl stir together crab meat, mustard, Tabasco, and salt and pepper to taste and stir in cheese mixture. Spread mixture evenly in baking dish and bake in middle of oven 15-20 minutes, or until golden.

Serve dip hot with toasts.

Serves 6-8 as an hors d'oeuvre or a first course.

ONION AND SAGE TARTS

These splendidly rich tarts are my version of French onion galettes. Buttery, flaky pastry crusts are filled with deeply caramelized onions that are generously laced with sage. The steps to prepare these tarts may seem familiar, but if you take extra care with them, you'll be amazed by the results. Handle the pastry with precision so that it bakes tender, flaky, and shatteringly crisp; spend the time to slowly and thoroughly caramelize the onions until they melt into a golden marmalade; and give the tarts their final baking as close to serving time as possible. You'll notice the onions are caramelized in a deep saucepan instead of a wide skillet. It makes them easier to stir without flying out of the pan and gives them a chance to soften and stew in their own liquid before it boils away. Once the liquid evaporates, the onions will concentrate and brown, and the balsamic vinegar works to balance the sweetness of the onions and deepen their color. For the best flavor, the whole process should take at least half an hour. Be sure to use regular yellow onions, not Walla Walla, Vidalia, or other sweeter summer onions—they have too much water and do not caramelize well. Serve the tarts as an hors d'oeuvre at any elegant occasion, or as an accompaniment to a seasonal salad for a light lunch or supper. 2 pounds yellow onions (3 large or 4 medium), sliced

2 ounces bacon (2 slices), finely diced

1 teaspoon sugar

1/2 teaspoon salt

2 to 3 teaspoons balsamic vinegar

2 tablespoons finely chopped fresh sage

Freshly ground black pepper

1/4 cup heavy cream

1 large egg

4 7-inch [Flaky Pastry Tart Shells](#) **1. Caramelizing the onions.** Peel the onions and cut them in half from root to tip. Cut out the dense core at the root end and slice the onions 1/4 inch thick, again from root end to tip. Cook the bacon, stirring often, in a large (4-quart) saucepan over medium heat until almost crisp. Add the onions, sugar, and salt, and cook, stirring often until they cook down by two-thirds, about 10 minutes. Add 2 teaspoons vinegar, reduce the heat to medium-low, and continue to cook until the onions are an even golden brown and softened to a marmalade consistency, 15 to 30 minutes, depending on the onions. Stir often and scrape up any brown bits clinging to the bottom of the pan. The onions need almost constant stirring near the end to prevent them from sticking and burning. They'll let you know they need attention by giving off a sizzling sound. Stir in the sage, allow them to cool slightly, then taste and season with black pepper and additional salt if needed. If the onions seem overly sweet, stir in another teaspoon of vinegar. (The onions can be caramelized up to 2 days ahead and store covered in the refrigerator.) **2.**

Filling and baking. Preheat the oven to 350°F. Stir the cream and egg into the caramelized onions until thoroughly combined. Divide the filling among the

tart shells and spread it evenly with the back of a spoon. Bake in the upper third of the oven until the filling is set, about 15 minutes. The filling should still be soft but not runny. Let cool slightly, then transfer the tarts to a cutting board using a large spatula. Cut each into 8 wedges with the downward pressure of a sharp chef's knife. Serve warm or at room temperature.

Variations

For large tarts, prebake 2 10-inch Free-Form Tart Shells. Divide the onion mixture between them and bake the tarts until the filling is set in the center, 20 to 25 minutes. Using a large spatula, transfer them to a cutting board and cut each into 12 wedges.

Herb Substitutions

In place of sage, use an equal amount of finely chopped rosemary, marjoram, savory, English thyme, or lemon thyme. Makes 32 hors-d'oeuvre-size slices

CRAB CANAPES WITH CUMIN

Active time: 15 min Start to finish: 25 min **For cumin pita toasts**

1/2 tablespoon olive oil

1/2 tablespoon Asian sesame oil

1 teaspoon ground cumin

2 (6-inch) pitas with pockets, halved horizontally **For crab mixture**

1/4 lb jumbo lump crabmeat

1 1/2 tablespoons low-fat sour cream

1 tablespoon finely chopped scallion

1 tablespoon finely chopped fresh cilantro

1/2 tablespoon fresh lime juice

Dash of Tabasco **Make toasts:** Preheat oven to 425°F. Stir together oils, cumin, and salt and pepper to taste and brush on cut sides of pitas. Cut each pita half into 8 wedges and arrange, cut sides up, on a large baking sheet. Bake pitas in middle of oven until edges are crisp, about 10 minutes. Transfer to a rack to cool (toasts will continue to crisp as they cool). **Make crab mixture while pitas are baking:**

Stir together crab ingredients and salt and pepper to taste. Top each toast with some crab. Makes 32 hors d'oeuvres (serving 4).

SHRIMP SATES WITH SPICED PISTACHIO CHUTNEY

Active time: 45 min Start to finish: 2 hr

2 1/2 lb deveined shelled shrimp (about 65)

1 tablespoon minced garlic

3 tablespoons olive oil

2 tablespoons fresh lime juice

For chutney

1 (16-oz) container plain sour cream

2 teaspoons ground coriander

1 teaspoon ground cumin

1 tablespoon olive oil

4 fresh jalapeño chiles, 3 with seeds and ribs removed

2 cups fresh cilantro sprigs

2 tablespoons fresh lime juice

1 cup shelled natural pistachios, toasted and finely ground

Special equipment: about 65 (6- to 8-inch) bamboo skewers

Marinate shrimp: Butterfly shrimp by cutting almost, but not all the way, through backs. Toss with garlic, oil, and lime juice. Season with salt. Marinate, chilled, 1 hour.

Make chutney: Drain yogurt in a fine-mesh sieve set over a bowl, chilled, 1 hour. Cook coriander and cumin in oil in a small skillet over moderate heat, stirring occasionally, until fragrant. Coarsely chop chiles, then purée in a blender with drained yogurt, coriander mixture, and cilantro until smooth. Stir in lime juice, pistachios, and salt to taste. Make satés: Preheat broiler.

Gently press 1 shrimp open and thread lengthwise onto a skewer near pointed end.

Repeat with remaining shrimp and skewers.

Arrange satés in a row on 1 long side of a broiler pan so that blunt ends of skewers point toward middle of pan. Cover exposed portions of skewers with a sheet of foil (don't cover shrimp). Arrange another row of satés over foil. Continue adding rows of satés and layers of foil until pan is full, making sure exposed skewer ends of last row of satés are covered with foil.

Broil until shrimp are just cooked through, 3 to 4 minutes.

Serve satés with chutney for dipping.

Cooks' note:

- You can marinate shrimp and make chutney 1 day ahead and chill, covered.

HUNDRED CORNER SHRIMP BALLS

These hors d'oeuvres — a dressed-up version of shrimp toasts — are adapted from a recipe by Chinese cooking authority Nina Simonds, a longtime contributor to our pages.

Active time: 1 hr Start to finish: 1 hr

1 1/2 lb large shrimp (30), peeled and deveined
8-oz can water chestnuts (1 cup), rinsed and finely chopped
1 large egg white, lightly beaten
3 tablespoons finely chopped chilled fresh pork fat or lard
1 1/2 tablespoons rice wine or Scotch
1 tablespoon grated peeled fresh ginger
2 tablespoons finely chopped scallion greens
2 1/4 teaspoons coarse salt
2 tablespoons cornstarch
3 cups panko (Japanese bread crumbs)
About 8 cups vegetable oil

Accompaniment: [apricot dipping sauce](#)

Pulse shrimp in a food processor until finely chopped. Transfer to a large bowl, then stir in water chestnuts, egg white, pork fat, rice wine, ginger, scallion, salt, and cornstarch. Beat shrimp mixture vigorously with a wooden spoon and throw it against side of bowl until combined well and compacted. Wet your hands with cold water and form teaspoons of shrimp mixture into balls, arranging in 1 layer on a wax-paper-lined tray. Coat balls, 1 at a time, in panko, then arrange in 1 layer on another wax-paper-lined tray. Preheat oven to 425°F.

Heat oil in a 5-quart pot until a deep-fat thermometer registers 375°F and fry balls in 4 batches, turning, 1 to 1 1/2 minutes, or until golden and just cooked through. (Return oil to 375°F between batches.) Transfer with a slotted spoon to paper towels to drain. When all shrimp balls are fried, reheat on a rack set in a shallow baking pan in middle of oven until just hot, about 2 minutes.

Cooks' note:

- Shrimp balls may be coated and fried 1 day ahead, cooled completely, then chilled, covered. Bring to room temperature before reheating.

Makes 80 hors d'oeuvres, serving 20

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APRICOT DIPPING SAUCE

Active time: 7 min Start to finish: 7 min

1 3/4 cups apricot jam

2 tablespoons soy sauce, or to taste

3 tablespoons finely chopped scallion greens

1 tablespoon fresh lime juice, or to taste

Dash of Tabasco, or to taste

Melt jam in a small saucepan. Stir in remaining ingredients with salt and pepper to taste and serve warm.

Cooks' note:

- Sauce may be made 2 days ahead, cooled, then chilled, covered. Reheat sauce over low heat, stirring.

Makes about 2 cups

SEARED FOIE GRAS AND LINGONBERRY JAM ON BRIOCHE TOAST </run/recipe/photo?id=102725>

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Active time: 1 hr Start to finish: 1 hr

3 large brioche or challah loaves, crusts removed

5 tablespoons unsalted butter

3/4 cup plus 3 tablespoons

olive oil

2 teaspoons freshly ground black pepper, or to taste

2 teaspoons fresh lemon juice

1 1/2 cups lingonberry jam or spread

1 lb fresh [foie gras](#) or cleaned chicken livers (see Cooks' notes, below)

Cut brioche into 3/4-inch-thick slices, then into 60 (1-, -inch) cubes. Heat 1 tablespoon butter with 2 tablespoons oil in a 12-inch nonstick skillet over moderate heat until foam subsides. Cook brioche cubes, 12 at a time, until golden brown on top and bottom, about 3 minutes total. Transfer brioche as cooked to a rack to cool and sprinkle with salt to taste. Between batches, carefully wipe skillet clean with paper towels and add more butter and oil.

Stir pepper and juice into jam. Chill jam, covered, until ready to use.

Preheat oven to 400°F.

Cut foie gras into 1- by 1/2-inch pieces and season with salt and pepper. Heat 1 tablespoon oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking. Reduce heat to moderate and cook foie gras, about 20 pieces at a time, until golden brown on both sides, about 1, minutes total. Transfer foie gras as cooked to a shallow baking pan with a spatula and arrange in 1 layer. Between batches, carefully wipe skillet clean.

Reheat foie gras as needed in middle of oven 2 minutes, or until just hot, before assembling hors d'oeuvres. Just before serving, top toasts with lingonberry jam, then foie gras.

Cooks' notes:

- Lingonberry jam topping may be made 2 days ahead and chilled, covered.
- Toasts may be made 1 day ahead and cooled completely before being stored in an airtight container at room temperature. If toasts get soft, recrisp them on a baking sheet in middle of a 400°F oven.
- If using chicken livers, separate lobes and pat dry. Season with salt and pepper. Cook the livers, whole, until cooked through, about 4 minutes total. Cut the livers into pieces after they are cooked.

Makes 60 hors d'oeuvres

STUFFED GRAPE LEAVES WITH MERGUEZ SAUSAGE

While this recipe isn't terribly difficult, it is labor-intensive. We recommend you break it up into a couple of steps: Make the filling, then enlist a friend or two to help you do the rolling the following day. Active time: 5 hr. Start to finish: 6, hr. 3 1/2 (1-lb.) jars brine-packed Greek or California grape leaves

3 large lemons

4 cups water

1 teaspoon salt

2 cups long-grain rice

1 1/2 lb. merguez or hot Italian sausage

3 cups finely chopped red onion

10 tablespoons olive oil

1 cup pine nuts, toasted

1/2 cup chopped fresh dill

1/2 cup chopped fresh flat-leaf parsley

1 cup dried currants

4 (14 1/2-oz.) cans chicken broth **Prepare leaves:**

Unfurl stacks of grape leaves into a large bowl of water (leaves should remain stacked) and gently agitate without separating leaves. Blanch stacks in batches in a large saucepan of boiling water 3 minutes. Transfer stacks to a colander and refresh under cold running water. **Make filling:**

Finely grate zest from lemons and squeeze 1/2 cup juice. Bring water with salt to a boil in a large saucepan and stir in rice. Cook rice, covered, over moderately low heat until water is absorbed, 17 to 20 minutes, and transfer rice to a large bowl. Remove sausage from casings and cook in a large nonstick skillet over moderate heat, stirring to break up lumps, until no longer pink. Cool to room temperature and crumble into 1/4-inch pieces. Cook onion with 3 tablespoons oil in a 12-inch heavy skillet over moderate heat, stirring, until soft but not browned and stir into rice with zest, 1/4 cup lemon juice, sausage, nuts, dill, parsley, currants, and salt and pepper to taste. **Fill and roll grape leaves:**

Arrange 1 grape leaf, smooth side down, on a kitchen towel. Trim stem flush with leaf (if leaf is extra large, trim to about 5 1/2 inches wide), saving any trimmings. Spoon 1 tablespoon filling onto leaf near stem end and tightly roll up filling in leaf, folding in sides and squeezing roll to pack filling. (Roll should be about 3 1/2 inches long.) Make more rolls using remaining filling in same manner. **Cook grape leaves:**

Heat broth just to a simmer and keep warm, covered. Line bottom of a large heavy pot with leaf trimmings and any remaining whole leaves and arrange rolls, seam sides down, close together in layers over leaves, seasoning each layer with salt. Drizzle with 4 tablespoons oil and remaining 1/4 cup lemon juice and cover with an inverted heatproof plate slightly smaller than pan, pressing down gently. Add just enough broth to reach rim of plate and bring to a boil. Cook rolls at a bare simmer, covered with plate and lid, 50 minutes (stuffed leaves should be tender, but filling should not be mushy). Remove from heat and transfer rolls with tongs to large trays to cool, brushing with remaining 3 tablespoons oil. Cover with plastic wrap and chill until cool.

SCALLOPS IN SAFFRON MAYONNAISE

1 pound sea scallops, cut horizontally into 1/3-inch rounds, rinsed and drained
1 cup plus 1 tablespoon olive oil
1/8 teaspoon crumbled saffron threads
1 large egg at room temperature
5 teaspoons fresh lemon juice
1 teaspoon Dijon-style mustard
1/4 teaspoon salt
1/4 teaspoon white pepper
about 3 heads of Bibb lettuce or other small-leafed lettuce, separated into leaves, rinsed, and spun dry
1 small carrot, cut into fine julienne strips
1 small bunch of chives, cut into 1-inch pieces
In a large skillet cook the scallops in 1 tablespoon of the oil, covered, over moderately high heat, shaking the skillet occasionally, for 2 to 3 minutes, or until they are just cooked through. Let the scallops cool in a bowl, covered loosely.
In a small bowl combine the saffron with 2 teaspoons hot water. In a blender or food processor blend together the egg, the lemon juice, the mustard, the salt, and the pepper, with the motor running add the remaining 1 cup oil in a slow stream, and blend the mayonnaise until it is emulsified. Stir in the saffron mixture and salt to taste. Dip each scallop round, patted dry, into the saffron mayonnaise, coating it well, arrange it on a lettuce leaf, and garnish each hors d'oeuvre with some of the carrot and chives. (Any remaining saffron mayonnaise may be used as a dipping sauce for vegetables.)
Makes about 24 hors d'oeuvres.

SAUSAGE AND MUSHROOM PHYLLO TWISTS

1/2 pound pork sausage meat, crumbled
1 small onion minced
1 garlic clove, minced
1 tablespoon unsalted butter
1/2 pound mushrooms, chopped fine
1/2 teaspoon ground cumin
a pinch of allspice
1/2 teaspoon dried mint, crumbled
1/4 cup minced fresh parsley leaves
2 ounces cream cheese, softened
four 16-by 12-inch sheets of phyllo, stacked between 2 sheets of wax paper and covered with a dampened dish towel
1/4 cup [clarified butter](#)
2 tablespoons fine fresh bread crumbs

In a large skillet cook the sausage meat over moderately high heat, stirring and breaking up any large pieces, until it is cooked through and browned, transfer it to a fine sieve, and let it drain. In the skillet cook the onion and the garlic in the unsalted butter over moderately low heat until the onion is softened, add the mushrooms, and cook the mixture over moderate heat, stirring occasionally, until all the liquid the mushrooms give off is evaporated. Add the cumin, the allspice and the mint and cook the mixture, stirring, for 2 minutes. Transfer the mixture to a bowl and stir in the parsley, the cream cheese, and salt and pepper to taste.

Working quickly to keep the phyllo from drying out, put 1 sheet of phyllo on a work surface, brush it lightly with some of the clarified butter, and sprinkle it with 1 tablespoon of the bread crumbs. Lay another sheet of phyllo on top of the first sheet and brush it lightly with some of the remaining clarified butter. Cut the sheets into thirds lengthwise and into quarters crosswise to form 12 squares. Put a rounded teaspoon of the filling in each square, gather the corners of the phyllo over the filling, and twist the phyllo gently to seal it. Continue to make hors d'oeuvres in the same manner with the remaining phyllo, butter, crumbs and filling. Bake the hors d'oeuvres in jelly-roll pans in a preheated 400°F. oven for 10 to 12 minutes, or until the phyllo is golden brown.

Makes 24 hors d'oeuvres.

CHICKEN NEGIMAKI WITH SPICY RED PEPPER DIPPING SAUCE

In many instances, boneless skinless chicken breasts are sold with "tenders" (the small fillet strip containing the white tendon on the underside of each breast half) still attached. If that is the case, simply put each chicken breast—skinned side down—on a work surface, pull off the tenders, and reserve them for other use.

For chicken negimaki

8 small boneless skinless chicken breast halves (about 2 1/2 pounds total)

2 bunches scallions

1 garlic clove

1/4 cup soy sauce

2 tablespoons seasoned rice vinegar

2 teaspoons Asian sesame oil

For red pepper dipping sauce

1 red bell pepper

3/4 cup distilled white vinegar

1/2 cup sugar

1/2 teaspoon dried hot red pepper flakes

1/3 cup black* or white sesame seeds

3 tablespoons vegetable oil

about sixty-five 6-inch wooden skewers

*Available at Asian markets and some specialty foods shops and supermarkets.

Make negimaki:

Remove "tenders" from chicken if necessary (see above note). Pound breast halves 1/2 inch thick between 2 sheets of plastic wrap. On a work surface arrange 1 breast half, smooth side down, with a long side facing you and put 1 scallion (or 2 if very thin) lengthwise on chicken. Roll chicken around scallion and tie with kitchen string at 1-inch intervals. Trim scallion flush with chicken. Make 7 more rolls in same manner.

Mince garlic and in a shallow baking dish just large enough to hold rolls in one layer stir together garlic, soy sauce, rice vinegar, and sesame oil. Add rolls, turning them to coat.

Marinate negimaki, covered and chilled, at least 4 hours and up to 1 day.

Make sauce:

Coarsely chop bell pepper and in a blender purée with white vinegar. Transfer mixture to a small saucepan and stir in sugar, red pepper flakes, and salt to taste. Simmer sauce 5 minutes and cool. Sauce may be made 1 week ahead and chilled in an airtight container.

Spread sesame seeds on a sheet of wax paper. Remove negimaki from marinade, letting excess drip off, and roll in sesame seeds to coat. In a large skillet heat 2 tablespoons vegetable oil over moderate heat until hot but not smoking and cook negimaki in 2 batches, turning them occasionally, until cooked through, about 10 minutes, adding remaining tablespoon vegetable oil to skillet as necessary. Transfer negimaki as cooked to a cutting board and cut crosswise into 1/2-inch-thick slices, discarding string.

Push skewers through sesame seed-coated edge of slices. Serve negimaki warm or at room temperature with dipping sauce.

Makes about 65 hors d'oeuvres.

CALIFORNIA ROLLS

(SUSHI WITH AVOCADO AND CRAB)

1 avocado, halved lengthwise, pitted, peeled and cut lengthwise into 1/8-inch slices

3 tablespoons fresh lemon juice

six 8 x 7-inch sheets of [asakusa nori](#)

3 cups [vinegared rice](#)

1 tablespoon [wasabi](#) powder, combined with 1 tablespoon cold water

2 frozen Alaskan king crab legs, thawed, shelled, and thick sections halved lengthwise, or

3/4 pound frozen Alaskan king crab meat, thawed and drained

For the sauce

1/4 cup soy sauce

2 tablespoons rice wine or scotch

In a small bowl toss the avocado gently with the lemon juice. Dry roast each sheet of asakusa nori over direct heat, holding it at opposite corners with tongs and waving it back and forth over the burner, for 30 seconds, or until it turns green.

Lay a dry *sudare* (a bamboo mat used for rolling sushi and other foods) on a work surface so that the slats run horizontally. Put a piece of the nori on the *sudare* with a long side facing you and with dampened hands spread 1/2 cups vinegared rice onto it, leaving a 1-inch border along the top edge. Spread a small bit of the wasabi paste horizontally across the center of the rice. (Use the wasabi paste sparingly as it is very hot.) Arrange 3 avocado slices overlapping slightly in a horizontal line over the wasabi paste and top them with one sixth of the crab meat. Grasp the edges of the nori and the mat from the side facing you, lift the nori and the mat slightly, and roll the nori evenly and tightly away from you, pressing down slightly with each quarter turn. Seal the roll with a drop of water on the far edge of the nori, press the seam closed, and transfer the roll to a cutting board. Make 5 more rolls in the same manner. With a serrated knife dipped in hot water trim the ends of the rolls and cut each roll crosswise into six 1-inch sections.

Make the sauce:

In a small serving bowl combine the soy sauce, the vinegar, and the rice wine.

Arrange the rolls cut side up decoratively on a platter and serve them with the sauce.

Makes 36 hors d'oeuvres.

MUSHROOM-STUFFED BRIE EN CROUTE

1 small onion

1/2 pound mushrooms

2 tablespoons unsalted butter

1 tablespoon dry Sherry

1/2 teaspoon freshly grated nutmeg

a 17 1/4-ounce package frozen puff pastry sheets, thawed according to package directions

a chilled 14- to 17-ounce wheel Brie

1 large egg

Accompaniment: French bread slices or crackers

Mince enough onion to measure 1/2 cup and finely chop mushrooms. In a 9- to 10-inch heavy skillet cook onion in butter over moderate heat, stirring, until softened. Add mushrooms, Sherry, nutmeg, and salt and pepper to taste and sauté over moderately high heat, stirring, until liquid mushrooms give off is evaporated. Cool mushroom mixture. On a lightly floured surface roll out 1 sheet of pastry into a 13-inch square and, using Brie as a guide, cut out 1 round the size of the Brie. Cut out a mushroom shape from scraps for decoration.

Horizontally halve Brie. Roll out remaining sheet of pastry into a 13-inch square and transfer to a shallow baking pan. Center bottom half of Brie, cut side up, on pastry square and spread mushroom mixture on top. Cover mushroom mixture with remaining half of Brie, cut side down.

Without stretching pastry, wrap it snugly up over Brie and trim excess to leave a 1-inch border of pastry on top of Brie. In a small bowl lightly beat egg and brush onto border.

Top Brie with pastry round, pressing edges of dough together gently but firmly to seal. Brush top of pastry with some egg and arrange pastry mushroom on it. Lightly brush mushroom with some egg, being careful not to let egg drip over edge of mushroom (which would prevent it from rising). With back of a sharp small knife gently score side of pastry with vertical marks, being careful not to cut through dough. Chill Brie, uncovered, 30 minutes. Brie may be made up to this point 1 day ahead and chilled, loosely covered.

Preheat oven to 425°F.

Bake Brie in middle of oven until pastry is puffed and golden, about 20 minutes. Let Brie stand in pan on a rack 15 minutes and transfer with a spatula to a serving plate.

Serve Brie with bread or crackers.

Serves 8 to 10 as an hors d'oeuvre.

OYSTERS ROCKEFELLER

6 oysters on the half shell

1/2 cup heavy sour cream

1/2 teaspoon chopped garlic

Salt, black pepper

1 bag raw spinach

2 tablespoons Pernod or Kirschwasser

2 tablespoons grated Parmesan cheese

Browned bread crumbs

Remove oysters from shell and put in each shell 1 teaspoon of the sour cream which has been mixed with the garlic, salt and pepper. Put oyster on top and completely fill the shells with raw spinach which has been put through the meat chopper and mixed with the Pernod and cheese. Sprinkle the top with bread crumbs and a little more grated Parmesan cheese. Dot with butter, put oyster shells on a bed of rock salt in the broiling pan and brown the oysters under the broiler. Serve piping hot.

Serves 3-6 as an hors d'oeuvre.

Artichoke Bruschetta

Makes 8 servings

—

" This is a great bruschetta recipe based on an artichoke dip. It's always a huge hit! Try adding spinach

Prep Time: 18

Minutes

Cook Time: 2

Minutes

Average Rating:

Ingredients

1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped

1/2 cup grated Romano cheese

1/3 cup finely chopped red onion

5 tablespoons mayonnaise

1 French baguette, cut into 1/3 inch thick slices

Directions

1 Preheat the broiler.

2 In a medium bowl, mix marinated artichoke hearts, Romano cheese, red onion and mayonnaise. Top French baguette slices with equal amounts of the artichoke heart mixture. Arrange slices in a single layer on a large baking sheet.

3 Broil in the preheated oven 2 minutes, or until toppings are bubbly and lightly browned.

Mango Bruschetta

Makes 6 servings

—

Prep Time: 15

Minutes

Cook Time: 10

Minutes

" This bruschetta is made with mango, basil, and Romano cheese, which yields an interesting combination of sweet, sour, and peppery flavors. "

□

Ingredients

- 1 (1 pound) loaf French bread, cut into 1/2 inch pieces
- 1 mango - peeled, seeded and diced
- 1 tablespoon fresh basil, minced
- 1 cup grated Romano cheese

Directions

- 1 Preheat the broiler.
- 2 Arrange French bread slices in a single layer on a large baking sheet. Broil in the preheated oven 1 to 2 minutes per side, until lightly toasted. Remove from heat.
- 3 In a medium bowl, mix mango and fresh basil.
- 4 Top each bread slice with equal amounts of the mango and basil mixture. Sprinkle with Romano cheese, adjusting the amount to taste.
- 5 Return topped bread to broiler. Broil 2 to 3 minutes, or until the cheese is melted and lightly browned. Serve hot.

Makes 6 servings

EGGPLANT & ROASTED GARLIC BABAKANOOSH

A Middle Eastern dip for crudites, pita crisps or romaine lettuce leaves!

INGREDIENTS:

**1 large head garlic, roasted* [see below]
3 large eggplants, whole with skin on
1 medium Vidalia, red or other sweet onion, chopped
1/2 cup fresh Italian parsley, chopped
1 tablespoon fresh basil, chopped [optional]
2 tablespoons olive oil
1/4 teaspoon Tabasco Sauce [optional]
Salt and pepper, to taste**

PREPARATION:

On a gas or preferably charcoal barbecue, roast the whole eggplant evenly on all sides until the skin is charred or the eggplant is soft. Set aside and let cool. Peel off charred skin, or scoop out the soft insides of the eggplant and place in a large bowl. Add Garlic, olive oil, onion, parsley, basil, Tabasco® Sauce, salt and pepper to taste. Serve as a canape', or serve with Armenian cracker bread, as a vegetable dip, or as a vegetable side dish. Can be served hot or cold.

ROASTED GARLIC:* Peel outer skin layer from head of fresh garlic, leaving cloves and head intact. Place head on double thickness of foil; top with 1 teaspoon butter and a sprig of fresh rosemary or oregano [or 1/4 teaspoon dried]. Fold up and seal. Bake in a 375 degree oven for 55-60 minutes. Squeeze cloves from skins and set aside. Discard skins.

BLACK BEAN HUMMUS

A Middle Eastern dip for crudites and pickled vegetables!

INGREDIENTS:

- 2 cups cooked black beans, drained well
- 1 cup cooked garabanzo beans, drained well
 - 1 tablespoon roasted garlic**
 - 1 teaspoon ground cumin
- 2 tblsp. Tahini, [sesame seed paste] Use 1 tblsp. Asian sesame oil if Tahini not available.
- 1 tblsp. lemon juice or lime juice, fresh
 - 1/4 cup virgin olive oil
 - Salt & pepper to taste
- 1 tsp. cayenne pepper optional

PREPARATION:

- Puree the ingredients in a food processor and chill.

Serve as a dip with assorted fresh vegetables, pickled vegetables, Armenian cracker bread, or other crackers.

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Sausage Flowers

Makes 24 canapes

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Prep Time: 25
Minutes

Cook Time: 10
Minutes

" Wonton cups are filled with a flavorful cheese and sausage mixture, then baked. Topped with a dollop of sour cream and a sprinkling of green onions, these lovely appetizers will be the first to disappear! Impress your guests with these easy to make! "

1 pound ground Italian sausage
1/2 cup shredded Monterey Jack cheese
1/2 cup shredded Colby cheese
1 cup salsa
24 (3.5 inch square) wonton wrappers
3/4 (16 ounce) container sour cream
1 bunch green onions, chopped

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Lightly grease a miniature muffin pan.
- 2 Place ground Italian sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and remove from heat.
- 3 Stir Monterey Jack cheese and Colby cheese into the warm sausage to melt. Stir in salsa.
- 4 Gently press wonton wrappers into the prepared miniature muffin pan so that the edges are extending. Place a heaping tablespoon of the sausage mixture into each wonton wrapper.
- 5 Bake 10 minutes in the preheated oven, or until wonton edges begin to brown.
- 6 Transfer baked filled wontons to a serving platter. Dollop each with approximately 1 tablespoon sour cream. Sprinkle with green onions.

FOCCACIA WITH THREE CHEESES

The three cheese topping makes this Italian flatbread a sure winner!

INGREDIENTS:

1 envelope (1/4-ounce) active dry yeast
1 tablespoon sugar
1 cup warm water (about 110 degrees F.)
1 teaspoon salt
3 1/2 cups all-purpose flour
1 Tablespoon good Extra Virgin olive oil
3 tablespoons Kosher salt
2 tablespoons coarse black pepper
11 ounces fresh ricotta cheese, at room temperature
2 large eggs
1/3 pound pepperoni, julienned
6 ounces Mozzarella cheese, grated and at room temperature
1/3 cup grated Parmigiano-Reggiano cheese
1 tablespoon minced garlic
1 tablespoon finely chopped parsley
Salt and pepper

PREPARATION:

•Preheat the oven to 350 degrees F. Using an electric mixer with a dough hook, whisk the yeast, sugar, and warm water together, for 2 minutes to dissolve the yeast. Add the flour and salt. With the mixer on low, mix until the dough starts to come together. Increase the speed to medium-high and mix until the dough comes away from the sides of the bowl and crawls up to dough hook.

•Grease a mixing bowl with the olive oil. Place the dough in the greased bowl and turn once. Cover the bowl with plastic wrap and place in a warm, draft free place until the dough doubles in size about 1 1/2 hours.

• Turn the dough out onto a baking sheet. Punch the dough down and press the dough out to form the pan. Sprinkle the dough with kosher salt and coarse black pepper. Cover the dough and allow to double in size, about 45 minutes.

• In a mixing bowl, combine the ricotta, eggs, pepperoni, Mozzarella cheese, Parmesan cheese, garlic and parsley. Mix well and season with salt and pepper. Using your fingers make small dimples over the entire dough. Brush the dough with olive oil. Smear the filling evenly over the dough.

NOTE: **The filling must be at room temperature to smear evenly.

•Bake the dough for 30 to 35 minutes or until the dough is golden brown. Slice the bread into 8 to 12 pieces. Drizzle the top with a little good extra virgin olive oil

Yield: 8 servings

GARLICKY PRAWN, ROASTED PEPPER & GOAT CHEESE QUESADILLAS

You will never have enough of these! Good hot or cold!

INGREDIENTS: Scaled to serve 6

- 10 extra-large flour tortillas
- 20 large tiger prawns, 16 ct., shelled & deveined
 - 2 teaspoons chopped garlic
 - 2 tablespoons olive oil
- 1/2 teaspoon ground cayenne pepper
 - 1 oz. Tequila
 - 1 tsp. salt
- 1 1/2 cups Ricotta cheese or 3/4 cup Ricotta & 3/4 cup goat cheese
 - 1/2 cup fresh salsa {Can use any good salsa}
 - 1/2 cup chopped fresh cilantro
 - 1 tablespoon mild Chili powder
 - 1 large head garlic, roasted*
- 8 oz. jalapeno pepper-jack cheese, grated
- 3 large red bell peppers, roasted {Can be in jars}**
- 4 large pablano peppers, roasted {Can substitute whole Ortega chilis}**
 - 1/2 cup sun dried tomatoes in oil

PREPARATION:

- Marinate [2 hours] the prawns with the chopped garlic, olive oil, cayenne pepper, salt and tequila. Place prawns on a barbecue and cook 1-1/2 minutes on each side or until pink and opaque.
- Mix the Ricotta cheese into a spread with the roasted garlic, salsa, cilantro and chili powder.
- Cut the roasted red bell peppers, roasted poblano peppers, and dried tomatoes into julienne strips.

ASSEMBLY:

- Spread the Ricotta mixture on 1/2 the tortilla. Cut the prawns in half lengthwise and place 4 halves across the bottom 1/3 of the tortilla. Add about a tablespoon each of the red bell and pablano peppers, and 1 teaspoon sun dried tomatoes on top of the prawns. Top this off with a generous amount of shredded pepper-jack cheese. From the bottom, fold up the tortilla on itself to make a 1-1/2" to 2" flattened roll. Set aside until all ten tortillas are filled. {These can be made a few hours ahead of time.} Grill on each side for 2 minutes on a hot barbecue or until the cheese is melted. Cut into four even pieces and serve hot with green salad, rice and beans.

***ROASTED GARLIC:** Peel outer skin layer from head of fresh garlic, leaving cloves and head intact. Place head on double thickness of foil; top with 1 teaspoon olive oil and a sprig of fresh rosemary or oregano [or 1/4 teaspoon dried]. Fold up and seal. Bake in a 375 degree oven for 1 hour. Let cool. Squeeze cloves to release roasted garlic and set aside. Discard skins.

****ROASTED PEPPERS:** • On a charcoal barbecue or a gas fired barbecue place the whole peppers on the grill and roast, turning occasionally, until the skins are blackened. Remove from the grill and let cool until they can be handled for peeling off the blackened skin.

KIM CHEE (KOREAN)

Korean pickled vegetables!

INGREDIENTS:

- 2 heads of Chinese lettuce, white lettuce, or various kinds of cabbage.
- 2 tablespoons of salt
- 5 cloves of garlic
- A dozen red chilis...and you can vary the chilis as the peppers themselves can add subtle flavor variances
- 2 tablespoons of finely chopped chives
- 1/2 to 1 cup of sugar....experiment with white and brown sugar
- 1 cup of water
- 3-5 tablespoons of vinegar
- Cut and clean the lettuce or cabbage. You may leave it in large chunks, or you may slice it into long shreds. Sprinkle the salt over it. Mix it well, by hand, squeeze it thoroughly, and drain it.
- Put it in a jar or earthenware pot, and put the chopped chives on top. Pound the garlic and chilis together, preferably with a mortar and pestle, but you can use a blender. You want a finely crushed garlic and chilis mix. Put them in a small pot, along with the water and vinegar. Start off with a lesser amount of vinegar the first time. Bring to a boil over low heat, let it cool to lukewarm, then pour it over the lettuce or cabbage. Cover, and let stand for at least 24 hours.
- If you prefer Kimchee fermented, put it on a shelf in the pantry, making sure you have a tray or plate under the jar. The Kimchee will bubble and leak as it ferments.

LAHMAHJOON

Great appetizer, or a meal in itself when stuffed with some green salad and vinigarette dressing and eaten like a taco!

INGREDIENTS:

TOPPING:

1 lb. ground lean lamb
1 1/2 cup yellow onion chopped fine
1/2 cup green bell pepper chopped fine
1/2 cup chopped Armenian or Italian parsley
1 teaspoon chopped garlic
1 teaspoon of fresh sweet basil chopped
1 tablespoon fresh mint leaves chopped
1/2 teaspoon ground cumin
1 can diced tomatoes
1 small can tomato paste
Cayenne pepper to taste [optinal]
Salt and pepper to taste

PREPARATION:

•Brown off the ground lamb and add the other ingredients and saute until onions and peppers are tender. Refrigerate overnight to marry the flavors.

DOUGH:

2 1/2 cups sifted all purpose flour
1 pkg. Fleishman's dry yeast dissolved in 1/4 cup warm water
1/2 teaspoon salt
1/2 teaspoon sugar
1/4 cup Crisco shortening [melted]
1/2 cup warm water
Mix the sugar and salt with the yeast to dissolve, and in a large bowl add sifted flour, shortening, and the yeast mixture. Knead into a smooth soft dough. Add a little more four or water if necessary to dough is not too dry or too sticky moist. Divide the dough into a dozen balls and roll out into tortilla sized rounds [about 8 inches in diameter]. Place on lightly greased baking sheets.
Makes 12
Spoon the topping mixture on to the dough rounds spreading evenly to the edges of the lahmahjoons. Bake in preheated 450 degree oven about 20 minutes.
Place the lahmahjoons on a large piece of foil separating each one by stacking them meat side to meat side and dough side to dough side and then bring the edges of the large piece of foil over the whole stack. This will prevent them from drying out. Serve hot or cold. Cut the lahmahjoon into small pie wedges

and serve as appetizers or snacks, or fill the whole lahmajoon with a little green garden salad and fold over and eat like a taco.

NOTE: For a quick version you may use fluffy flour tortillas instead of the above lahmajoon dough. Tortillas must also be placed on greased pans for baking.

LEEK & MUSHROOM SPRING ROLLS

Vietnamese or Southeast Asian appetizer thats easy to make and delicious. Wow your friends with your talent!

INGREDIENTS: SERVES 4

- *2 tablespoons peanut oil**
- *1 tablespoon minced garlic**
- *1 tablespoon minced ginger**
- *2 minced Thai, Serrano or Jalapeno chiles**
- *1/2 cup hoisin sauce**
- *3 cups sliced shitake or crimini mushrooms**
- *2 cups leeks, julienned**
- *1 cup bean sprouts**
- *1/2 cup chopped cilantro**
- *1 cup chopped scallions**
- *1 four ounce package bean threads, (rice vermicelli), blanched, refreshed and cut up**
- *1 package lumpia or won ton wrappers**
- *Salt to taste**
- *Pepper to taste**
- *1 egg lightly beaten with 1 tablespoon water**

PREPARATION:

***In a hot wok or saute pan, add the oil. Stir in the garlic, ginger, and chiles. Be careful not to burn. Add the hoisin and briefly saute to remove the raw taste. Add the shiitake mushrooms, leeks, and bean sprouts. Taste for seasoning. Transfer mixture to a strainer, drain and let cool. When cooled, mix in the cilantro, scallions and bean threads.**

***Lay out a lumpia wrapper with the corner facing you. Place a small amount of the mixture at the bottom, moisten the edges with the eggwash and roll the bottom corner towards the middle. Fold in both sides and continue rolling. When finished, let rest.**

***In a deep pan, heat oil to 350 degrees. Fry until golden brown, about 5 minutes. Drain on a paper towel lined plate. Serve immediately.**

***Optional garnish: Place a fried roll on top of a leaf of red leaf lettuce. Top with mint and wrap the mint and roll up in the lettuce. This is a Vietnamese technique that not only adds flavor, texture and temperature difference, but also keeps your**

fingers oil free!
SPICY SOY DIPPING SAUCE

INGREDIENTS:

- *1/2 cup thin soy sauce**
- *1/4 cup rice wine vinegar**
- *1 tablespoon sambal (Red chili sauce)**
- *1 tablespoon chopped scallions**

PREPARATION:

***In a bowl, combine soy sauce, rice wine vinegar, sambal, and chopped scallions.
Serve with Spring Rolls. Yield: 3/4 cup**

OLIVE AND TRUFFLE OIL TAPENADE

This will be the hit of your party!

INGREDIENTS:

- 1 cup Kalamata olives, seeded, and processed to matchhead size**
- 1 cup raw shelled walnuts processed to matchhead size**
- 2 Mezzetta® brand pickled Jalapeno peppers in escabeche, chopped fine**
- 1 tablespoon Mezzetta® brand Roasted Red Bell peppers, Chopped fine, or roast your own**.**
- 1/2 cup flatleaf Italian parsley, chopped very fine**
- 1/4 cup frsh basil leaves, chopped very fine**
- 1 tablespoon Japanese rice wine vinegar**
- 1/2 cup Extra Virgin olive oil, the best you can afford**
- 1 tablespoon Truffle Oil**
- 1 teaspoon fresh ground black pepper**

PREPARATION:

Mix all the above ingredients together and refrigerate over night. Add more olive oil to adjust the texture to your preference if necessary. This can be kept in the refrigerator for at least two weeks. Always bring back to room temperature before serving. Serve on toasted Italian or sourdough baguette rounds, "Crostini".

****See "Vegetables" for how to roast peppers.**

GRILLED SHRIMP "LOLLIPOP" WITH SPICY ALMOND SAUCE

A Ming Tsai Recipe©!

INGREDIENTS:

1 1/2 pounds rock shrimp
2 shallots
2 Thai bird chilies
1 cup coconut
1 tablespoon brown sugar
5 kaffir lime leaves, julienned
Juice of 1 lime
Salt and black pepper to taste
6 sugar cane stalks or lemon grass

stalks

Should have consistency of

Cook on a hot, oiled grill for
blackened.

In a food processor, puree all together.

ground meat. Mold mixture around stalks.

about 4 minutes a side or until almost

SPICY ALMOND SAUCE

1 cup toasted almond slivers
1/2 tablespoon sambal
1/4 cup cilantro leaves
1/4 cup Thai basil leaves
1 tablespoon fish sauce
Juice of 2 limes
1 tablespoon sugar
1/4 cup peanut oil
Salt and black pepper to taste
Water to thin

Garnish: basil, cilantro and almonds

to add a little water to make

Garnish with basil, cilantro and

In a food processor, puree all. May need
puree smooth. Check for seasoning.
almonds.

Yield: 4 to 6 servings

CEVICHE IXTAPA

The Mexican Riviera, ceviche and an ice cold cerveza!

INGREDIENTS:

Note: This works best with fresh prawns, but other shellfish can be substituted as well as some fish.

1 pound prawns, shelled, deveined and cut into small bite sized pieces

1 tablespoon, freshly ground black peppercorns

1 cup freshly squeezed lemon juice

1/2 cup freshly squeezed lime juice

1/2 cup freshly squeezed orange juice

1/4 cup extra virgin olive oil

2 bay leaves, broken

1/4 cup chopped fresh cilantro

Salt and pepper, to taste

PREPARATION:

Place all of the ingredients, except the cilantro, in a ceramic bowl or dish.

Refrigerate at least 6 hours. Drain off any liquid and discard. Toss with the fresh cilantro. Serve the prawns in chilled wine glasses.

Note: Garnishes could include minced red onions, fresh cilantro sprigs, diced raw tomato & jalapeno chilis, or a fresh raw fruit like mango wedges.

SERVES 4

BAKED, STUFFED PRAWNS

A great appetizer or main dish!

INGREDIENTS:**

*12 large prawns, peeled, tails left on***

Salt and pepper

4 ounces cheddar cheese, cut into 1 1/4 by 1/4-inch pieces

2 ounces prosciutto, cut into 1 1/4 by 1/4-inch pieces

4 sheets of phyllo

Olive oil

1 cup tomato sauce, heated

Chopped parsley, for garnish

PREPARATION:

Preheat oven to 350 degrees. Butterfly the prawns by splitting them down the middle of their backs to open them up. Season each prawn with salt and pepper. Stuff each prawn with a piece of cheese and a piece of prosciutto. Gently fold prawns around stuffing. Roll up phyllo; using a sharp knife, cut into 1/2-inch thick pieces. Carefully unfold phyllo into long, thin strips. Wrap each prawn in 6 to 8 strips of phyllo and transfer to a baking tray; drizzle with olive oil.

Bake 12 minutes until crispy. To serve, spread a little cocktail sauce on 4 plates, top each with 3 stuffed prawns and sprinkle with parsley.

Yield: 4 servings

SWEET & SOUR MEATBALLS

A favorite party snack!

6 servings INGREDIENTS:

- 1 1/2 lb Ground beef (10% fat)
- 2/3 cups Cracker crumbs
- 1/3 cup Onion; minced
- 1 Egg
- 1 1/2 tsp. Salt
- 1/4 tsp. Ginger
- 1/4 cup Milk
- 1 tbl. Shortening
- 2 tbl. Corn starch
- 1/2 cup Brown sugar; packed
- 1 can Pineapple tidbits; 13.5 oz drained (reserve syrup)
- 1/3 cup Vinegar
- 1 tbl. Soy sauce
- 1/3 cup Green bell pepper; chopped

- 1 tsp. cayenne {Optional}

PREPARATION:

- Mix thoroughly beef, crumbs, onion, egg, salt, ginger and milk. Shape mixture by rounded tablespoonfuls into balls. Melt shortening in large skillet; brown and cook meatballs. Remove meatballs; keep warm. Pour fat from skillet.
- Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet; cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add meatballs, pineapple tidbits and green pepper; heat through.
- Serve with wooden toothpicks

STUFFED MUSHROOM CAPS

INGREDIENTS:

For the filling:

1 batch sautéed mushrooms
1/3 cup heavy cream
1/4 cup shredded parmesan cheese
1 teaspoon dried tarragon
1 to 2 tablespoons breadcrumbs

For the mushroom caps:

10 large white mushroom caps
Olive oil
1 teaspoon fresh rosemary, chopped
1 teaspoon fresh thyme, chopped
2 cloves of garlic, crushed
Breadcrumbs

Heat oven to 350 degrees. In a large bowl, toss the mushroom caps with enough olive oil to coat the caps. Add the rosemary, thyme, and garlic and combine thoroughly.

Place a roasting rack on a baking sheet. On the baking sheet, turn the mushroom caps upside down, stem side facing up. Roast the mushroom caps up to 10 minutes, or until the tip of a paring knife can be inserted into the side of the mushroom with little or no resistance.

Heat broiler to high and move the oven rack up 1 level. Mound 1 tablespoon of filling into each mushroom cap, avoiding overstuffing the caps. Top each cap with enough breadcrumbs to cover the filling. Broil the mushroom caps on high for 3 to 4 minutes, or until the filling bubbles and the tops have browned.

Title: BASIC FISH MOUSSE

Categories: Fish, Seafood, Appetizers Yield: 6 servings 1/2 lb Whitefish fillets 1/2 lb Cooked lobster 2 tb Finely diced onion 1/2 ts Salt 2 tb Brandy 1 tb Tomato paste 1/2 c Egg whites 3/4 c Whipping cream PREHEAT OVEN TO 350F. Combine whitefish, lobster, onion, salt, brandy and tomato paste in a food processor and blend until smooth. Add the egg whites and blend until incorporated. Transfer the mixture to a bowl, cover and chill for 30 minutes. Stir in the cream until incorporated. Divide the mousse between buttered ramekins. Place the ramekins in a water bath, cover and place in oven for 20 minutes. To serve, turn the contents of each ramekin out onto a warm plate, spoon some Hollandaise-based sauce over each mousse and serve immediately.

Blue Cheese Appetizer Tart

Makes 16 servings

Prep Time: 30

Minutes

Cook Time: 37

Minutes

" A creamy rich blue cheese filling is baked in a flaky pastry tart and topped with roasted red peppers parsley. "

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 cup butter
- 5 tablespoons ice water
- 1 (8 ounce) package cream cheese, softened
- 1/3 cup crumbled blue cheese
- 1/4 cup whipping cream
- 1 egg, slightly beaten
- 1/4 teaspoon coarsley ground pepper
- 1/3 cup chopped roasted red peppers
- 3 tablespoons pine nuts or chopped nuts
- 2 tablespoons chopped fresh parsley

Directions

- 1** Heat oven to 375 degrees F. Place flour in large bowl; cut in butter until crumbly. Mix in water with fork until flour is just moistened. Shape into a ball.
- 2** Roll out pastry on lightly floured surface into 12-inch circle. Place in 9 or 10-inch tart pan with removable bottom or pie pan. Press firmly on bottom and up sides of pan. Cut away excess pastry; prick all over with fork. Bake for 17 to 22 minutes or until very lightly browned.
- 3** Meanwhile, combine cream cheese and blue cheese in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Continue beating, gradually adding whipping cream, egg and pepper until well mixed (1 to 2 minutes). Spread into baked pastry shell. Sprinkle with roasted red pepper, pine nuts and parsley.
- 4** Bake for 20 to 25 minutes or until filling is set. Let stand 20 minutes before serving. Cut into wedges. Cover; store refrigerated.

